



CHOCOLATE LAYER CAKE

Cream $\frac{1}{2}$ cup shortening with 1 cup sugar, beating well; add 1 beaten egg, 1 cup milk slowly, and mix well. Add $1\frac{1}{2}$ cups flour sifted with $\frac{1}{4}$ teaspoon salt and 4 teaspoons Royal Baking Powder; mix in 1 teaspoon vanilla and bake in 3 greased layer cake tins in moderate oven 15 to 20 minutes. Put together with chocolate filling and icing made with 3 cups confectioner's sugar to which is added slowly sufficient boiling water to make smooth paste; add 1 teaspoon vanilla, a cu. unsweetened melted chocolate and $\frac{1}{4}$ teaspoon grated orange peel.



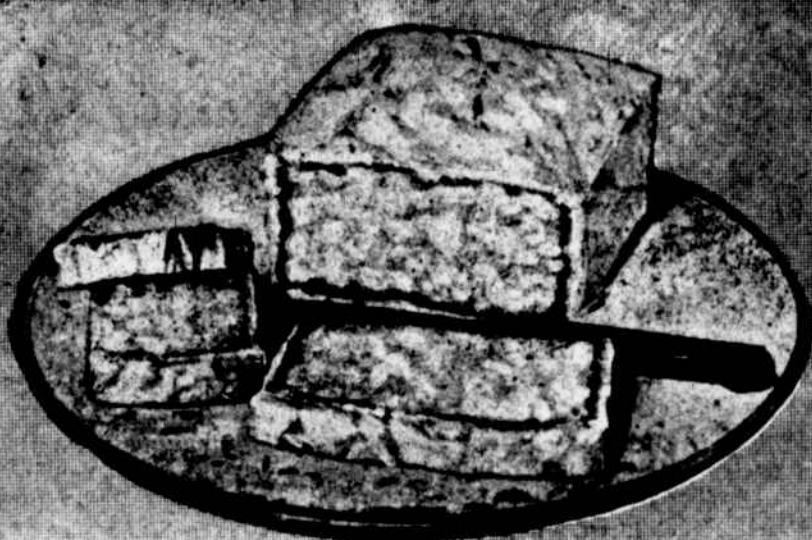
PINEAPPLE LAYER CAKE

Cream $\frac{1}{2}$ cup shortening; add $1\frac{1}{2}$ cups sugar slowly; add 2 beaten egg yolks. Sift together $3\frac{1}{2}$ teaspoons Royal Baking Powder, $\frac{1}{4}$ teaspoon salt, and $2\frac{1}{2}$ cups flour and add alternately with $\frac{1}{2}$ cup milk; add 1 teaspoon vanilla and fold in 2 beaten egg whites. For filling and icing—Put 3 cups confectioner's sugar into bowl; add $\frac{1}{4}$ cup milk and beat until smooth; add 1 tablespoon lemon juice and 1 tablespoon small pieces of canned pineapple; add 1 teaspoon melted butter. Spread between layers and sprinkle with small pieces pineapple drained well. Spread icing on top and sides of cake and add pieces of the pineapple while icing is still soft.



MAPLE NUT CAKE

Cream $\frac{1}{2}$ cup shortening with 1 cup light brown sugar; add 2 egg yolks; mix well and add $\frac{1}{4}$ cup milk; add together $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon salt and 2 teaspoons Royal Baking Powder and add; mix in one cup finely chopped nuts—preferably pecans—and 1 teaspoon vanilla. Bake in greased loaf pan in moderate oven 25 minutes. Cover top and sides with maple icing as follows: add $\frac{1}{2}$ teaspoon butter to a tablespoon hot milk; add $1\frac{1}{2}$ cups confectioner's sugar to make smooth paste; add $\frac{1}{2}$ teaspoon maple flavoring and spread. Sprinkle with nuts while icing is still soft.



ROYAL CREAM LOAF CAKE

Cream $\frac{1}{2}$ cup shortening well with 1 cup sugar; add 2 egg yolks; add 1 teaspoon lemon extract; add a little at a time, $\frac{1}{2}$ cup rich milk or thin cream. Add 1 cup flour sifted with $\frac{1}{4}$ cup cornstarch and 3 teaspoons Royal Baking Powder. Fold in 2 beaten egg whites and bake in greased loaf pan in moderate oven about 45 minutes. Make frosting as follows: Put 1 un-beaten egg white into shallow dish; add gradually $1\frac{1}{2}$ cups confectioner's sugar, beating with wire whip until of right consistency to spread; add 1 teaspoon vanilla and spread on top and sides of cake.



Royal Contains No Alum
Leaves No Bitter Taste



CHOCOLATE ROLL

Beat 2 egg yolks; add 1 cup sugar slowly and 4 tablespoons cold water. Sift 1 cup flour with $1\frac{1}{4}$ teaspoons Royal Baking Powder and $\frac{1}{4}$ teaspoon salt, and add alternately with 2 beaten egg whites. Spread very thinly on long greased pan. Bake in moderate oven about 15 minutes. Turn out on damp cloth sprinkled with powdered sugar—trim hard edges; spread with filling and roll in cloth while warm. When cool remove to plate and sprinkle with powdered sugar. For filling: scald $\frac{1}{4}$ cup milk with $1\frac{1}{2}$ squares melted unsweetened chocolate. Thicken with $\frac{1}{4}$ cup flour mixed with $\frac{1}{4}$ cup cold milk; add 1 tablespoon butter. Beat $\frac{1}{2}$ cup sugar, 1 egg and $\frac{1}{4}$ teaspoon salt together and add. Cook over hot water until smooth and thick. Add $\frac{1}{2}$ teaspoon vanilla and spread.



ROYAL DINNER ROLLS

Sift together 4 cups flour, 1 teaspoon salt, and 6 teaspoons Royal Baking Powder. Rub in 1 tablespoon shortening; add $1\frac{1}{2}$ cups milk and mix to smooth dough; turn out on floured board; knead well to make smooth. Cut dough into small pieces to make rolls about $4\frac{1}{4}$ inches long by 2 inches wide; form each into smooth roll with square ends. Place on greased pans far apart and stand in warm place 20 minutes. Brush with butter; bake in very hot oven 10 minutes; brush again with butter; bake 5 minutes and serve hot.



ORANGE CREAM LAYER CAKE

Cream $\frac{1}{2}$ cup shortening; add 1 cup sugar slowly, beating well; add 1 beaten egg. Sift together $1\frac{1}{4}$ cups flour, $\frac{1}{4}$ teaspoon salt and 4 teaspoons Royal Baking Powder and add alternately with 1 cup milk, a little at a time. Add 1 teaspoon vanilla and bake in 2 greased layer cake tins in moderate oven 15 to 20 minutes. Spread 1 cup sweetened flavored whipped cream thickly between layers. Cover top with orange frosting made with 1 cup confectioner's sugar added slowly to 1 tablespoon cream. Add pulp and grated rind of 1 orange, $\frac{1}{4}$ teaspoon orange extract and 1 tablespoon melted butter.



THREE-EGG ANGEL CAKE

Mix well and sift together four times 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon cream of tartar, 3 teaspoons Royal Baking Powder, and $\frac{1}{4}$ teaspoon salt. Add $\frac{1}{2}$ cup scalded milk very slowly, while still hot, beating continually; add 1 teaspoon almond or vanilla extract; mix well and fold in 3 egg whites which have been beaten until light. Turn into ungreased angel cake tin and bake in very slow oven about 45 minutes. Remove from oven; invert pan and allow to stand until cold. For icing add $\frac{1}{4}$ teaspoon butter to a tablespoon hot milk and gradually add $1\frac{1}{2}$ cups confectioner's sugar; add $\frac{1}{2}$ teaspoon vanilla and spread. (Use the yolks of the eggs for a Royal Sunshine Cake.)

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